INFORMATION LETTER

Not for Publication — NATIONAL CANNERS ASSOCIATION — For Members Only

No. 1291 — Washington, D. C. — June 24, 1950

Military Contract Award Data To Be Available Nationally

Names of contractors awarded Army, Navy and Air Force contracts of $25,000 and over will be made available on a weekly basis starting about July 15 through Department of Commerce field offices and all other locations now serving as outlets for procurement information.

In addition to names and addresses of contractors, the items to be purchased and the approximate value of each award will be published, according to the joint announcement of the Departments of Defense and Commerce.

The weekly synopses will cover all unclassified negotiated and formally advertised contracts amounting to $25,000 or more, as part of an overall plan to make military procurement information widely available to businessmen.

The synopses will be mailed at the close of each week to the Chicago office of the Department of Commerce, where they will be consolidated and distributed to the more than 1,200 information outlets which, since March 15, have been making available synopses of invitations for bids.

Names and addresses of the cooperating offices may be obtained by

(Please turn to page 220)

Railroad Carloading

Detailed suggestions on how to load canned foods in railroad cars so as to reduce damage to cans and cases are contained in a pamphlet issued by the Union Pacific Railroad.

The pamphlet illustrates recommended loading patterns for cases of canned foods of various container sizes, in box cars and refrigerator cars, and suggests ways of obtaining doorway protection, how to load mixed sizes of cases, how to load for stop-overs, and how to seal cases.

The pamphlet is entitled *Recommended Carloading Patterns for Canned Goods*, Commodity Pamphlet No. 1, and may be obtained from O. J. Wullstein, General Freight Claim Agent, Union Pacific Railroad, Omaha, Nebr.

Production and Acreage Of Processing Vegetables

The indicated 1950 production of green peas for canning and freezing is reported by the Bureau of Agricultural Economics at 414,330 tons, based on conditions as of June 15. This is 16 percent more than the 1949 production of 356,120 tons and 7 percent above the 1939-48 average harvest of 387,550 tons. Details on page 219.

The BAE reported that 1950 acreage of sweet corn for processing will total 369,880 acres, 23 percent below the 481,490 acres planted in 1949 and also below the 10-year average of 475,540 acres; acreage of snap beans for processing is to total 115,740 acres, about the same as the 115,080 acres planted last year and only 1 percent less than average; and the acreage of cucumbers for pickles will total 124,920 acres, 15 percent less than 1949 plantings of 146,870 acres but 7 percent more than the 10-year average of 116,540 acres planted.

Annual Mold Count Schools

Instruction in the official Howard Mold Count on tomato products for technicians who are employed by canners in the Midwest and Eastern areas will be given again this year at Layafette, Ind., and at Geneva, N. Y. As usual, these schools are under the direct sponsorship of the Indiana Canners Association and the Association of New York State Canners, Inc., respectively.

The Indiana Canners Association school will be held at Purdue University, Lafayette, Ind., from July 12 to July 21, inclusive. Communications about this school should be directed to the Indiana Canners Association, Indianapolis.

The school in New York State will be held at the Geneva Experiment Station, Geneva, N. Y., from July 26 to August 4, inclusive. Communications should be addressed to Dr. Carl S. Pederson, Geneva Experiment Station, Geneva, N. Y. Those who are planning to attend either school should

(Please turn to page 220)

House Group To Investigate Chemicals in Processed Foods

A Congressional investigation of the use of chemicals in processed foods, including the general problem of pesticide residues, was authorized this week by the House.

H. Res. 323, creating a special seven-man House committee to conduct the investigation, was adopted June 13.

It was suggested during the brief debate on the measure that the resolution might lead to an amendment of the Federal Food, Drug and Cosmetic Act. The suggestion was contained in a letter from Dr. Paul B. Dunbar, Commissioner of Food and Drugs, which was read during debate. One paragraph stated:

"It has been suggested that the law should contain a provision relating to the use of new substances in food parallel to the present requirements with respect to new drugs. These requirements were embodied in the act of 1938 after a new drug, which had been marketed without adequate testing to determine its safety, had resulted in more than 100 deaths. The law now requires that a drug must be adequately tested to determine its safety for its intended use before it is distributed in interstate commerce. It is not necessary for the government to show, as it must in the case of foods, that the article when consumed as di-

(Please turn to page 220)

Increase in License Fees

An amendment to the Perishable Agricultural Commodities Act increasing the annual license fee from $10 to $15 a year and establishing a special fund for the administration of the Act was approved by the President on June 16 (P. L. 554). The Act is designed to suppress fraudulent and unfair practices in the marketing of perishable fruits and vegetables. Canners who make substantial purchases of raw products in interstate commerce (more than one or two purchases of a ton or more each year) are required to be licensed. The PACA has been in effect since 1930. (See INFORMATION LETTER of October 29, 1949, page 325.)

STANDARDS

Objective Test for Determining Defects in Tomato Products

For some time the Production and Marketing Administration has been collecting data on defects in tomato products by two procedures: the first, the regular test given in the U. S. standards for grades of these products, and the second, an objective test in which all of the defects in a measured amount of sample are counted and measured. Canners have expressed the hope that eventually the objective test will supplant the personal judgment of the observer but before this is done the new test must be tried out more extensively in all of the tomato products canning areas.

Recently the Tri-State Packers Association held two informal conferences between members of its tomato section and representatives of the Production and Marketing Administration. Both means of testing were demonstrated and discussed.

The new objective test proposed by the Production and Marketing Administration for determining specks in tomato products is as follows:

"Scoring Defects in Tomato Products

"The score for defects should be made after scoring the factor of color and after removing a sufficient sample for all other determinations.

"The procedure for scoring defects for various tomato products is as follows:

"TOMATO JUICE

"Use 100 gram sample without dilution.

"TOMATO CATSUP

"Dilute a sufficient amount of product with equal part of water and use 100 gram sample of diluted product.

"TOMATO PASTE AND PUREE

"Dilute a sufficient amount of product to approximately 8.37 percent to 9.37 percent solids and use 100 gram sample of diluted product.

"Pour a 100 gram sample of the product to be graded (prepared as outlined above) into a shallow pan with white bottom approximately 12 x 18 inches.

"FOR GRADE A

"Allow a total of 12 defects of the following description, within the limits provided, for each 100 gram sample prepared for grading as outlined above.

"(1) Pieces of skin exceeding 3/16 inch in length (measured without unrolling).

"(2) Particles of seeds exceeding 1/32 inch in longest dimension, black or dark brown specks 1/32 to 1/16 inch in longest dimension, provided there may be present not more than one black or dark brown speck exceeding 1/16 inch but not exceeding ⅛ inch in longest dimension.

"FOR GRADE C

"Allow a total of 36 defects of the following description, within the limits provided, for each 100 gram sample prepared for grading as outlined above.

"(1) Pieces of skin exceeding 3/16 inch in length (measured without unrolling).

"(2) Particles of seeds exceeding 1/32 inch in longest dimension, black or dark brown specks 1/32 to 1/16 inch in longest dimension, provided there may be present not more than 4 black or dark brown specks 1/16 to ⅛ inch in longest dimension and not more than 1 black or dark brown speck ⅛ to ¼ inch in longest dimension.

"Note. The above minimum measurements are intended to imply that minute and insignificant defects are not to be scored.

"In the event whole seeds are found, examine larger samples of the various products prepared as outlined and apply the following tolerances

"GRADE A:

"Allow one whole seed for each 100 ounces undiluted tomato juice or diluted catsup, puree or paste.

"GRADE C:

"Allow five whole seeds for each 100 ounces undiluted tomato juice, or diluted catsup, puree, or paste."

The discussions at the meetings referred to brought out several points in connection with the use of such a test. Some canners expressed concern about the accurate measurement of such small particles. The suggestion was made that test circles of paper showing the exact size of the limits proposed could be made and used for standard-sized indicators. Such circles could be added to the sample at the time of examination or they could be mounted permanently on a microscope slide and used for direct comparison during the examination of the sample. Regular paper punches 1/16 inch in diameter and ⅛ inch in diameter are available at the larger hardware stores. To make the 1/32 inch disc, the shank of a 1/32 inch twist drill may be flattened and sharpened on a fine Carborundum stone for use as a paper punch. Such paper discs emphasize the great difference in area between specks with small differences in diameter.

The specks may be seen more easily by observing the sample through a transparent container. A flat pyrex dish about 8 inches by 12 inches may be used. A transparent plate such as the "Spreadmeter," developed by the Technical Committee of the National Preservers Association, is also satisfactory. The source of light may be a box containing a circular fluorescent lamp mounted under an opal glass plate (such as a kitchen ceiling lamp). The number of specks found by either procedure is about the same but the transmitted light makes the examination easier.

There are marked differences in the character of catsup prepared by different procedures. Some manufacturers prepare a very smooth product while others go to great pains to prepare a relatively coarse or "grainy" product. The methods of manufacture and especially the size of the openings in the screens used for finishing the catsup have an effect on the size of any particles which may be present. This makes it imperative that the test be tried on all types of catsup before it is adopted as a standard procedure.

At meetings of tomato products canners, this proposed test will probably be the subject of considerable discussion. Each canner of tomato products should become familiar with the test and know how his own product appears on this close examination.

It should be emphasized that the test is not definitely established yet. The method of carrying out the test, the size of particles counted, and the limits to be suggested are all to receive intensive study.

LABOR

Minimum Wage in Puerto Rico

A wage order establishing a minimum wage rate of 30 cents an hour for the vegetable, fruit, and nut packing and processing industry of Puerto Rico was proposed June 16 by the Wage and Hour Administrator.

Notice is given in the *Federal Register* of June 22 that the Administrator proposes to approve the report of a special industry committee containing a recommendation for that minimum wage. Interested parties may submit written exceptions within 15 days from publication of the notice.

STATISTICS

Canned Fruit and Vegetable Stocks and Shipments

Reports on canners' stocks and shipments of canned apricots, sweet cherries, red pitted cherries, peaches, pears, corn, peas, tomatoes, and tomato juice have been compiled by the Association's Division of Statistics, and detailed reports have been mailed to all canners packing these items.

Canned Apricot Stocks and Shipments

	1948-49	1949-50
	(cases—basis 24/2½'s)	
Carryover, June 1	706,000	1,332,000
Pack	4,767,000	2,375,000
Total supply	5,473,000	3,897,000
Stocks, June 1	1,322,000	540,000
Shipments during May	315,000	200,000
Shipments, June 1 to June 1.	3,951,000	3,357,000

Sweet Cherry Stocks and Shipments

	1948-49	1949-50
	(cases—basis 24/2½'s)	
Carryover, June 1	23,000	65,000
Pack	839,000	1,678,000
Total supply	862,000	1,743,000
Stocks, June 1	65,000	316,000
Shipments during May	20,000	98,000
Shipments, June 1 to June 1.	797,000	1,427,000

RSP Cherry Stocks and Shipments

	1948-49	1949-50
	(actual cases)	
Carryover, July 1		
Pack	3,552,210	3,445,323
Total supply	3,552,210	3,445,323
Stocks, June 1	(a)	110,099
Shipments during May	(a)	168,792
Shipments, July 1 to June 1	(a)	3,335,224

(a) Not compiled; depleted stocks.

Canned Peach Stocks and Shipments

	1948-49	1949-50
	(cases—basis 24/2½'s)	
Carryover, June 1	1,877,000	3,518,000
Pack	17,381,000	19,134,000
Total supply	19,258,000	22,652,000
Stocks, June 1	3,518,000	2,542,000
Shipments during May	1,247,000	1,749,000
Shipments, June 1 to June 1.	15,740,000	20,110,000

Canned Pear Stocks and Shipments

	1948-49	1949-50
	(cases—basis 24/2½'s)	
Carryover, June 1	793,000	788,000
Pack	3,993,000	5,904,000
Total supply	4,786,000	6,692,000
Stocks, June 1	788,000	597,000
Shipments during May	278,000	462,000
Shipments, June 1 to June 1.	3,998,000	6,095,000

Canned Corn Stocks and Shipments

	1948-49	1949-50
	(actual cases)	
Carryover, Aug. 1	194,469	4,112,712
Pack	34,410,040	33,138,318
Total supply	34,604,509	37,251,030
Stocks, June 1	6,244,552	10,077,688
Shipments during May	1,712,419	2,407,335
Shipments, Aug. 1 to June 1	28,359,957	27,173,342

Canned Pea Stocks and Shipments

	1948-49	1949-50
	(actual cases)	
Carryover, June 1	7,809,928	4,985,141
Pack	24,445,054	24,944,874
Total supply	32,255,982	29,930,015
Stocks, June 1	4,985,141	2,141,400
Shipments during May	1,391,202	1,126,679
Shipments, June 1 to June 1	27,270,841	27,788,615

Canned Tomato Stocks and Shipments

	1948-49	1949-50
	(actual cases)	
Carryover, July 1	1,949,713	2,718,555
Pack	21,466,688	18,873,672
Total supply	23,416,401	21,592,227
Stocks, June 1	3,632,037	2,599,692
Shipments during May	1,104,043	939,884
Shipments, July 1 to June 1.	19,784,364	18,992,535

Tomato Juice Stocks and Shipments

	1948-49	1949-50
	(actual cases)	
Carryover, July 1	3,578,479	5,740,779
Pack	23,701,199	20,559,673
Total supply	27,279,678	26,300,452
Stocks, June 1	7,630,385	5,031,588
Shipments during May	1,833,522	1,803,634
Shipments, July 1 to June 1.	19,649,293	21,268,864

Green Peas for Processing

The preliminary estimate of 1950 acreage of green peas for processing to be harvested is reported by the Bureau of Agricultural Economics at 407,800 acres, as compared with 387,630 acres harvested in 1949. In arriving at the estimate of acreage for harvest in 1950, allowance was made for abandoned acreage and diversion of acreage to dry or seed peas, about in line with the average abandonment and diversion for recent years.

The indicated 1950 yield per acre, based on June 15 conditions, is 2,033 pounds. This compared with 1,837 pounds per acre harvested in 1949.

Green Peas for Processing

State	Acreage for Harvest 1950 *(acres)*	Indicated 1950 *(tons, shelled)*	1949 Revised *(tons, shelled)*
Maine	9,000	6,930	5,580
New York	32,000	32,000	14,630
New Jersey	3,300	3,240	3,800
Pennsylvania	13,300	16,200	12,600
Ohio	2,800	2,380	1,700
Indiana	4,100	2,260	3,050
Illinois	22,500	23,630	15,200
Michigan	5,600	4,480	4,000
Wisconsin	115,000	120,750	117,130
Minnesota	50,000	50,000	40,180
Iowa	4,300	4,620	4,150
Delaware	1,900	1,620	950
Maryland	7,100	7,810	7,250
Virginia	1,600	1,600	1,620
Idaho	7,000	7,700	6,110
Colorado	4,000	3,600	4,040
Utah	11,300	13,000	16,320
Washington	50,000	50,000	49,190
Oregon	51,000	51,000	37,940
California	8,000	8,000	6,580
Other states [1]	3,700	3,470	3,800
U. S. Total	407,800	414,330	356,120

[1] Ark., Ga., Kans., Mo., Mont., Nebr., Okla., Tenn., Tex., W. Va., and Wyo.

Snap Beans for Processing

The 1950 acreage of snap beans for processing is estimated by the Bureau of Agricultural Economics as follows:

Snap Beans for Processing

State	1950 Indicated Acreage Green *(acres)*	Wax *(acres)*
Maine	1,300	1,250
New York	17,750	7,250
New Jersey	1,760	240
Pennsylvania	2,940	1,260
Indiana	100	...
Michigan	4,880	1,320
Wisconsin	8,880	3,120
Missouri	750	...
Delaware	1,300	200
Maryland	6,110	990
Virginia	3,000	...
North Carolina	1,400	...
South Carolina	500	...
Georgia	500	...
Florida	11,000	...
Tennessee	4,400	...
Mississippi	2,000	...
Arkansas	6,200	...
Louisiana	1,500	...
Oklahoma	2,800	...
Texas	5,500	...
Colorado	1,120	270
Utah	740	60
Washington	2,300	100
Oregon	6,800	...
California	1,900	...
Other states [1]	2,240	200
U. S. Total	99,480	16,260

[1] Ala., Ida., Ill., Iowa., Ky., Mass., Minn., Mont., Nebr., N. M., Ohio, Vt., and Wyo.

Sweet Corn for Processing

Sweet corn canners and freezers have contracted for 23 percent less acreage than was planted in 1949, the Bureau of Agricultural Economics has reported. The 1950 acreages are below average in all important states except New York, Delaware, Idaho, Utah, Washington and Oregon.

Abandonment of planted acreages has averaged about 7 percent annually during the past 10 years. If this loss on the 1950 planted acreage is assumed, there will be 344,000 acres for harvest this year.

Plantings of Bantam and other yellow varieties are expected to total 294,870 acres for the United States this year; Country Gentleman, 53,130 acres; Evergreen and Narrow Grain, 12,130 acres; and other white varieties, 9,750 acres.

Intentions to plant indicated last April that plantings would amount to 375,750 acres. On the basis of these intentions, 22 percent less acreage was forecast (see INFORMATION LETTER of April 15, page 150).

Invitations for Bids

✪ Quartermaster Purchasing Offices—111 East 16th Street, New York 3, N. Y.; 1819 West Pershing Road, Chicago 9, Ill.; Oakland Army Base, Oakland 14, Calif.

Veterans Administration—Procurement Division, Veterans Administration, Wash. 25, D. C.

The Walsh-Healey Public Contracts Act will apply to all operations performed after the date of notice of award if the total value of a contract is $10,000 or over.

The Veterans Administration has invited sealed bids to furnish the following:

PEA PUREE—12,000 dozen No. 2 cans, f.o.b. destination. Bids due under Invitation No. 8-4 by July 25 instead of July 5.

CANNED PEAS (Extra Standard)—27,500 dozen No. 10 cans, sweet or sugar peas, size 1 to 4 inclusive or combination thereof, f.o.b. destination. Bids due under Invitation No. 8-4 by July 25 instead of July 5.

WORCESTERSHIRE SAUCE—6,000 one-quart bottles, f.o.b. destination. Bids due under Invitation No. 8-10 by July 12.

MINT JELLY—150 dozen No. 10 cans, f.o.b. destination. Bids due under Invitation No. 8-12 by July 13.

Military Contract Award Data

(Concluded from page 217)

businessmen from their nearest Department of Commerce field office. These are located in:

Albuquerque, N. M.; Atlanta, Ga.; Baltimore, Md.; Boston, Mass.; Buffalo, N. Y.; Butte, Mont.; Charleston, S. C.; Cheyenne, Wyo.; Chicago, Ill.; Cincinnati, Ohio; Cleveland, Ohio; Dallas, Tex.; Denver, Colo.; Detroit, Mich.; El Paso, Tex.; Hartford, Conn.; Houston, Tex.; Jacksonville, Fla.; Kansas City, Mo.; Los Angeles, Calif.; Louisville, Ky.; Memphis, Tenn.; Miami, Fla.; Milwaukee, Wis.; Minneapolis, Minn.; Mobile, Ala.; New Orleans, La.; New York, N. Y.; Oklahoma City, Okla.; Omaha, Nebr.; Philadelphia, Pa.; Phoenix, Ariz.; Pittsburgh, Pa.; Portland, Ore.; Providence, R. I.; Reno, Nev.; Richmond, Va.; St. Louis, Mo.; Salt Lake City, Utah; San Francisco, Calif.; Savannah, Ga.; and Seattle, Wash.

Chemicals in Processed Foods

(Concluded from page 217)

rected may endanger health. The promoter of a new drug must assume the burden of showing its safety before the law permits its distribution."

As passed, H. Res. 323 is as follows:

Resolved, That there be, and hereby is, created a select committee to be composed of seven members of the House of Representatives to be appointed by the Speaker, one of whom he shall designate as chairman. Any vacancy occurring in the membership of the committee shall be filled in the same manner in which the original appointment was made.

The committee is authorized and directed to conduct a full and complete investigation and study of—

(1) the nature, extent, and effect of the use of chemicals, compounds, and synthetics in the production, processing, preparation, and packaging of food products to determine the effect of the use of such chemicals, compounds, and synthetics (A) upon the health and welfare of the nation and (B) upon the stability and well-being of our agricultural economy;

(2) the nature, extent, and effect of the use of pesticides and insecticides with respect to food and food products, particularly the effect of such use of pesticides and insecticides upon the health and welfare of the consumer by reason of toxic residues remaining on such food and food products as a result of such use; and

(3) the nature, effect, and extent of the use of chemicals, compounds, and synthetics in the manufacture of fertilizer, particularly the effect of such use of chemicals, compounds, and synthetics upon (A) the condition of the soil as a result of the use of such fertilizer, (B) the quantity and quality of the vegetation growing from such soil, (C) the health of animals consuming such vegetation, and (D) the quantity and quality of food produced from such soil, and (E) the public health and welfare generally.

The committee shall report to the House (or to the Clerk of the House if the House is not in session) as soon as practicable during the present Congress the results of its investigation and study, together with such recommendations for legislation as it may deem advisable.

For the purpose of carrying out this resolution the committee, or any subcommittee thereof authorized by the committee to hold hearings, is authorized to sit and act during the present Congress at such times and places within the United States, whether the House is in session, has recessed, or has adjourned, to hold such hearings, and to require, by subpena or otherwise, the attendance and testimony of such witnesses and the production of such books, records, correspondence, memoranda, papers, and documents, as it deems necessary, to employ upon a temporary basis such technical, clerical, and other assistants as it deems advisable, to utilize the services, information, facilities, and personnel of all agencies in the executive branch of the Government. Subpenas may be issued under the signature of the chairman of the committee or any member of the committee designated by him, and may be served by any person designated by such chairman or member.

Annual Mold Count Schools

(Concluded from page 217)

communicate with the particular school for instructions regarding necessary equipment, etc. Both the Indiana Canners Association and the Association of New York State Canners have stated that technicians employed by commercial canning firms will be welcome at either school, not only from the particular states but also from other areas.

The first three days of each of the schools will be devoted to elementary instruction for the benefit of students who have not had previous training.

The instruction at both schools will be under the supervision of Howard R. Smith of the Washington Research Laboratory of the National Canners Association with the assistance of Wendell Turner and Miss Lucy Witherow of the N.C.A. Washington Laboratory and representatives of the research departments of the American Can Company, the National Can Company, and possibly other can companies.

TABLE OF CONTENTS

PAGE

Congress

House group to investigate chemicals in processed foods 217
Increase in license fees 217

Procurement

Military contract award data to be available nationally 217
Invitations for bids 220

Traffic

Railroad carloading 217

Statistics

Production and acreage of processing vegetables 217

PAGE

Canned fruit and vegetable stocks and shipments 219
Green peas for processing 219
Snap beans for processing 219
Sweet corn for processing 219

Instruction

Annual mold count schools 217

Standards

Objective test for determining defects in tomato products 218

Labor

Minimum wage in Puerto Rico .. 218